

GATTINARA TRE VIGNE

Piedmont, Italy

Travaglini

www.travaglinigattinara.it

Method & Production

Travaglini Tre Vigne is the result of extensive research of the best characteristics of soil, and marriage of three “historical” vineyards. The Nebbiolo grapes from these vineyards are harvested during the first half of October. The grapes are gently crushed and are macerated for around 15 days in stainless steel. Maturation takes place over a 40 month period; 30 months of which 80% in Slovenian Oak and 20% aged separately for 10 months in French Barrique. The rest of the aging process occurs in bottle before release.

Tasting Notes

This wine is produced only in the best vintages. A deep pomegranate red wine; delicate fruity fragrances, warm, remindes jam, plum and tamarind. Fullbodied, soft, silky tannins, with a long smooth finish.

Food Matching

Perfect with red meat, game and seasoned cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TR0522	Gattinara Tre Vigne	Nebbiolo	2022	13.5%	Cork	6x0.75lt	No	No	Yes	No